

3/2024 NEIPA i IIPA czerwiec moze... chyba ze dokupie 2 kegi raczej sierpien/jesien niz cokolwiek wczesniej

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **88**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **54.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **66 C**, Time **120 min**

Mash step by step

- Heat up **30.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **66C**
- Sparge using **37.6 liter(s)** of **76C** water or to achieve **54.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	10 kg (76.3%)	80.5 %	2
Grain	Oats, Flaked	1.1 kg (8.4%)	80 %	2
Grain	Carafoam	2 kg (15.3%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	80 g	60 min	17.7 %
Boil	Mosaic	30 g	10 min	12 %
Boil	Citra	30 g	10 min	13.3 %
Boil	Simcoe	30 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.2 %
Aroma (end of boil)	Mosaic	20 g	1 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	13.3 %
Dry Hop	Mosaic	50 g	5 day(s)	12 %
Dry Hop	Citra	50 g	5 day(s)	13.3 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	22 g	Safale
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand

Notes

- 25 litrow fermzilla na US05 18 blg
15 litrow keg east coast rozcienczone na 12-13 blg
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